

Lobster Mexicana

Servings: 4 - 6

Courtesy of Lobster Direct

2 cups cooked lobster meat (500 ml)
2 tomatoes, chopped 1/4 cup green pepper, chopped (50 ml)
1/2 cup cereal cream or blend (125 ml)
1/2 tsp. ground cumin (2 ml)
1/4 tsp. ground allspice (1 ml)
1/8 tsp. ground red pepper (0.5 ml)
2 cups unsalted cracker crumbs (500 ml)
1/3 cup margarine, melted (75 ml)

Mix lobster, tomatoes and green pepper. Arrange in an oblong 11" x 7" (2.5L) dish. Blend spices and cream. Pour 1/4 cup (50ml) of spiced cream over lobster mixture. Mix crumbs and melted margarine. Sprinkle over lobster combination. Pour remaining cream over crumbs. Cook uncovered for 30 minutes at 375 degrees F (190 degrees C). Garnish with limes and nachoes. Serve with rice and salad.

